

Amendments to the Specification:

Please replace the Abstract on page 34 with the following amended Abstract:

Abstract

A multi-component unbaked dough can be baked into a unique structure having a soft moist interior region and a crispy, flaky exterior. The multi-component dough has at least two layers and may be manufactured fresh, frozen or chilled. An outer layer of dough is an unleavened layer that bakes into a crispy layer. An inner layer of the dough is leavened and bakes into a bread-like, soft layer. A topping or filling is placed on the second layer. After baking, the outer layer is a crisp region or layer, and the inner layer is a tender region or layer that is substantially unchanged in contact with the filling.